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|  | DECISION | Code: R-GDSI/17/002 |
| | FOOD SAFETY POLICY | Company: Published by Marián Seřčovič Lubomír Surík Date: 1 October 2023 Version: 4 |
| WARNING !!! | | |
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At Radenska Adriatic, we are committed to ensuring a high level of safety and quality in our products. Our key commitments are:

➤ **Product safety, quality, authenticity, and legality:**

We continuously follow the highest standards and guidelines in the production and packaging of our products. We ensure that all of our products are safe to use and without any risks to consumer health. We implement strict quality and safety control procedures to ensure consistency and excellence in every batch of products. We have implemented and we are maintaining an HACCP system. We follow the requirements of the food safety standards (IFS Food), Good Manufacturing Practices (GMP), and we have a food safety culture in place. We focus on the authenticity of our ingredients (we source raw materials from verified suppliers to avoid the use of counterfeit raw materials, we use allergen-free raw materials, we control the risk of migration of substances via PET bottles into our products, etc.), thereby strengthening our customers' confidence in our products. We comply with all of the applicable laws and regulations related to the manufacture and sale of our products (product declaration is in line with the requirements of the market(s) in which the product is sold).

➤ **Customer focus:**

We monitor and analyze our customers' needs and satisfaction. We listen to their opinions, feedback, and complaints, and we take their suggestions into consideration to improve our products and services. We have an effective complaint handling system in place in order to resolve any problems as well as to build trust with our customers. In the event of the suspicion that a product is harmful to human health, we follow the prescribed procedures to withdraw or recall the product from the market.

➤ **Food safety culture:**

The highest standards of hygiene and safety are applied throughout the production process. Our employees regularly attend food safety education and training, and they are made aware of the importance of safe handling. We keep our production processes and premises clean and tidy as well as maintain appropriate hygienic conditions.

➤ **Sustainability:**

We are committed to the sustainable production and use of natural resources. We seek innovative and environmentally sound solutions to reduce the environmental impact of our production processes. We promote recycling and responsible waste management. We support local communities and strive for a positive social impact.

The management of Radenska Adriatic is committed to respecting, implementing, and monitoring the food safety policy. Management shall provide the necessary funding, training, and resources to implement the Food Safety Policy.

The Food Safety Policy is reviewed periodically, updated, and disseminated to all employees of the company. All of the employees are encouraged to respect and implement the policy and actively contribute to creating a safe environment for the production and distribution of our products.

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